

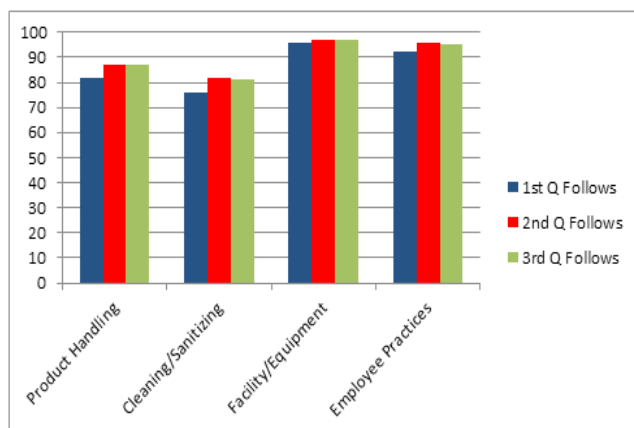


## FSIS Releases Retail *Listeria monocytogenes* (Lm) Pilot Project Third Quarter Update

On Jan. 25, 2016, FSIS launched a year-long nationwide pilot project to assess whether retailers are using the recommendations in the "FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* (Lm) in Retail Delicatessens," which was issued in June 2015 (FSIS Retail Lm Guidance). FSIS analyzes the information from the pilot project on a quarterly basis and posts the results in the *Constituent Update*.

During the project's third quarter (July 1 through Sept. 30, 2016), FSIS surveyed 480 retail delis compared to 503 during the second quarter of the project (April 1 - June 30, 2016). Retailers followed 87% of product handling recommendations (no change from the second quarter), 81% of cleaning and sanitizing recommendations (82% in the second quarter), 97% of facility and equipment controls recommendations (no change from the second quarter) and 95% of employee practices recommendations (96% in the second quarter).

The chart shows the percent of recommendations that retailers followed in the first, second and third quarters.



Retailers can refer questions regarding the Lm pilot project to the Risk, Innovations, and Management Staff through askFSIS or by telephone at 1-800-233-3935. When submitting a question, retailers should use the 'Submit a Question tab' and enter "Retail Lm" in the subject field.

### In This Issue

- 1 FSIS Releases Lm Pilot Project Third Quarter Update
- 1 Export Requirement Updates
- 2 Policy Updates
- 2 Update: Testing for *E. coli*
- 2 Food Recalls and Alerts
- 2 Sign Up for Siluriformes Fish Inspection Email Updates

### Export Requirement Updates

The Library of Export Requirements has been updated for the following countries:

Japan  
Republic of Korea  
Taiwan

For a complete list of countries, visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.

## Policy Updates

FSIS notices and directives on public health and regulatory issues are available at <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued:

**Notice 80-16** - *Standards and Procedures for Ordering FSIS Business Cards*

**Directive 5300.1** - *Managing the Establishment Profile in the Public Health Information System*

**Directive 6420.5** - *Verifying Poultry Slaughter Establishments Maintain Adequate Procedures for Preventing Contamination with Feces and Enteric Pathogens*

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### UPDATE: FSIS Testing for *E.coli*



FSIS posts biweekly updates of the Agency's raw ground beef *E. coli* sampling program, which includes testing results of raw ground beef component samples for *E. coli* O157:H7 and Shiga toxin-producing *E. coli* (STECs) from FSIS routine and follow-up sampling programs. Data are also presented for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and Oct. 16, 2016, FSIS laboratory services analyzed a total of 15,314 beef trim samples (13,154 domestic and 2,160 imported), 3,587 routine follow-up samples (3,473 domestic and 114 imported) and 326 non-routine follow-up/traceback samples. One-hundred seventy-two samples were found to be positive; 101 were domestic trim samples, six were imported trim samples, 61 were domestic follow-up samples and four were non-routine follow-up/traceback samples. To date, three samples have been positive for both O157:H7 and at least one non-O157 STEC strain and nine samples have been positive for two different non-O157 O-groups. To review testing results, visit the *E. coli* data tables at <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/ec>.

### Food Recalls and Alerts

For information regarding recalls, please contact the Congressional and Public Affairs Staff at (202) 720-9113. You can also receive e-mail notifications when public health alerts and recalls are issued by registering at <http://www.fsis.usda.gov/subscribe>.

## Sign Up for Siluriformes Fish Inspection Email Updates

Want the latest news and information about Siluriformes fish inspection? FSIS' email subscription service is an easy way to keep up with Agency news. You can receive e-mail notifications when new Siluriformes fish inspection information is posted. You can add or delete your subscription updates at any time and you have the option to password protect your account. For more information, visit <http://www.fsis.usda.gov/subscribe>.